

LA STRADA ITALIAN RESTAURANT

STARTERS

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| Fresh Mussels or Clams Marinara | \$10.95 |
| Calamari Fritti | \$11.95 |
| Escargot Saute with Fresh Mushrooms | \$10.95 |
| Fire Roasted Red Peppers, Kalamata Olives, Extra Virgin Olive Oil with Garlic Toast Points | \$10.95 |
| Eggplant Napoleon Tower <i>Stacked with fresh tomato & mozzarella cheese</i> | \$10.95 |
| Fresh Baked Garlic Bread <i>With Cheese</i> | \$3.75 \$4.25 |
| Sicilian Sauteed Spinach <i>with Garlic, Raisins, Pine Nuts & Extra Virgin Olive Oil</i> | \$9.95 |
| Side of Alfredo Sauce for Bread | \$ 3.25 |

SOUPS

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| Soup du Jour | Cup | Bowl |
| | \$4.25 | \$6.25 |
| French Onion | | \$6.25 |
| Lobster Bisque | \$4.25 | \$6.95 |

SALADS

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| LaStrada Salad | \$10.95 |
| <i>Spring Mix, Pine Nuts, Raisins, Gorgonzola Cheese and Balsamic Vinaigrette</i> | |
| Grilled Chicken Caesar | \$13.95 |
| <i>Romaine Lettuce, Caesar dressing & Fresh Grilled Chicken</i> | |
| Greek Salad | \$10.95 |
| <i>Spring Mix, Kalamata Olives, Feta Cheese, Greek Peppers, Onions, Cucumber & Oregano</i> | |

ENTREES

ALL ENTREES ARE SERVED WITH A HOUSE SALAD

Homemade Dressings: Creamy Italian, Balsamic Vinaigrette, Italian Vinaigrette, Ranch, Bleu Cheese.

Upgrade your salad to a:

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| Caesar Salad | LaStrada Salad | Greek Salad | Cup of Soup du Jour | French Onion | Lobster Bisque |
| \$2.25 | \$3.25 | \$3.25 | \$3.25 | \$3.95 | \$3.95 |

PASTA AND RAVIOLI

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| Spaghetti | \$14.95 | Sicilian Sausage Saute | \$16.95 |
| <i>With Homemade Meatballs or Italian Sausage</i> | | <i>Peppers, Onions, Marinara Sauce over Linguini</i> | |
| Fettuccine Alfredo | \$13.95 | Rigatoni Alla Vodka | \$15.95 |
| <i>Add Chicken</i> | \$16.95 | <i>Vodka Cream Sauce, Green Peas, Prosciutto</i> | |
| <i>Add Shrimp</i> | \$19.95 | <i>Add Chicken</i> | \$17.95 |
| Linguini Al Pesto | \$16.95 | <i>Add Shrimp</i> | \$19.95 |
| <i>Basil, Pine Nuts, Garlic, Parmesan Cheese</i> | | Tortellini Alla Papalina | \$16.95 |
| Penne San Remo | \$19.95 | <i>Meat tortellini with Prosciutto, Green Peas, mushrooms & Vodka Cream Sauce</i> | |
| <i>Penne Pasta with Chicken, mushrooms and roasted red peppers in a pesto cream sauce</i> | | Cheese Ravioli | \$13.95 |
| Wild Mushroom Ravioli | \$17.95 | <i>Tomato Sauce baked with Mozzarella Cheese</i> | |
| <i>Marsala Cream Sauce with Mushrooms & Sundried Tomatoes</i> | | <i>Add Meatballs or Sausage</i> | \$18.95 |
| Lobster Ravioli | \$18.95 | | |
| <i>Vodka Cream Sauce & Sundried Tomatoes</i> | | | |

BAKED PASTA

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| Manicotti | \$14.95 | Eggplant Parmigiana | \$16.95 |
| <i>Pasta tubes stuffed with Italian Cheeses topped with tomato sauce & Mozzarella Cheese</i> | | <i>Fresh Eggplant layered with tomato sauce & Mozzarella Cheese.</i> | |
| Lasagna | \$15.95 | <i>Served with a side of Tomato Sauce</i> | |
| <i>With Beef, Pork and Italian Cheeses</i> | | Baked Stuffed Shells w/ Italian Cheeses | \$15.95 |
| | | <i>Pasta Shells, Tomato Sauce & Mozzarella</i> | |

SEAFOOD & FISH

Fish entrees served with a side of Pasta or Roasted Garlic Potatoes

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| Linguini with Fresh PEI Mussels \$17.95 <i>Garlic & Olive Oil or Marinara Sauce</i> | Shrimp Palmero \$22.95 <i>Vodka Cream Sauce with a touch of Pesto, Black Olives, Mushrooms & Sun Dried Tomato</i> |
| Linguini with Fresh Littleneck Clams \$17.95 <i>Garlic & Olive Oil or Marinara Sauce</i> | Salmon Florentine \$19.95 <i>Fresh Salmon served on a bed of fresh Sauteed Spinach</i> |
| Scungilli Fra Diavolo \$22.95 <i>Tender Scungilli, Spicy Marinara over Linguini</i> | Grouper Francaise \$23.95 <i>Fresh Grouper Egg Battered with Lemon butter white wine sauce</i> |
| Linguini Frutti DiMare Fra Diavolo \$23.95 <i>Mussels, Clams, Shrimp, Calamari & Spicy Marinara Sauce</i> | Mahi Mahi Piccata \$21.95 <i>Fresh Mahi Mahi with Lemon butter, White Wine Caper Sauce</i> |
| Shrimp Scampi \$21.95 <i>Extra Virgin Olive Oil and Garlic Sauce over Linguini</i> | <i>With Grouper</i> \$23.95 |

CHICKEN

Served with a side of Pasta with Tomato Sauce or Roasted Garlic Potatoes

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| Marsala \$18.95 <i>With Mushrooms and Marsala Sauce</i> | Cacciatore \$18.95 <i>With Peppers, onions, mushrooms, Black Olives & Marinara Sauce</i> |
| Parmigiana \$17.95 <i>Topped with Tomato Sauce and Mozzarella</i> | Derusso \$19.95 <i>Stuffed with Prosciutto, Wild Porcini Mushrooms, mozzarella cheese and Marsala mushroom sauce</i> |
| Piccata \$18.95 <i>With Lemon Butter White Wine Caper Sauce</i> | Sorrento \$19.95 <i>Topped with Eggplant, Prosciutto, Fresh Tomato, Mozzarella Cheese & Mushroom Marsala Sauce</i> |
| Francaise \$18.95 <i>Egg battered with lemon butter Wine Sauce</i> | |

STEAK – VEAL – LAMB – DUCK

Served with a side of Pasta with tomato sauce or Roasted Garlic Potatoes

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| Filet Mignon – 8 oz. Center Cut \$26.95 <i>Choice of Preparation: Au Poivre, Marsala, Alla Naturale or Italiano</i> | Veal Sorrento \$23.95 <i>Topped with Eggplant, Prosciutto, Fresh Tomato, Mozzarella Cheese & Mushroom Marsala Sauce</i> |
| Top Sirloin \$18.95 <i>Choice of Preparation: Au Poivre, Marsala, Alla Naturale or Italiano</i> | Veal Parmigiana \$19.95 <i>With Tomato Sauce & Mozzarella Cheese</i> |
| Veal Marsala \$21.95 <i>Mushrooms and Marsala Sauce</i> | Veal Francaise \$21.95 <i>Egg battered with Lemon butter White Wine Sauce</i> |
| Veal Piccata \$21.95 <i>Lemon butter wine sauce with Capers</i> | Veal Cacciatore \$21.95 <i>Peppers, Onions, Mushrooms, Black Olives & Marinara Sauce</i> |
| Veal Derusso \$23.95 <i>Stuffed with Prosciutto, Wild Porcini Mushrooms, Mozzarella Cheese & Mushroom Marsala Sauce</i> | Rack of Lamb – 14 oz. Rack \$28.95 <i>Brushed with Dijon Mustard, Herb-Crusted Served with Mint Jelly</i> |
| Duck LaStrada \$23.95 <i>Half Roasted Duckling with Cranberries, Port Wine & Fresh Mushrooms</i> | |

SPLIT DINNER CHARGE \$3.95—

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase consumers risk of food borne illness
